

STATE - APPROVED FOOD SAFETY CERTIFICATION

September 29 & 30, 2009

8:00 AM - 5:00 PM

\$ 275 per person ~ includes lunch, book, exam, and all handouts

According to the Center for Disease Control (CDC), an estimated **76 million cases of foodborne illness** occur each year in the United States as a result of the mishandling of food. The manner in which people handle and prepare food is a major reason why foodborne illness occurs. Research has shown that food workers often lack safe food-handling knowledge, specifically related to temperature control, hygiene, and sanitization.

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Employees need to know food safety and the critical importance of its role. ServSafe gives them the knowledge and tools to do just that. Some of the concepts employees will understand with ServSafe training include:

Sanitation

Employees will learn the dangers of foodborne illness, how to prevent it and the keys to food safety. They'll see where contamination starts, the process for good personal hygiene, and how all employees can be safe food handlers.

The Flow of Food Through the Operation

Employees will discover how to prevent cross-contamination, and how to utilize time and temperature control effectively. They'll get the inside story on safe receiving, food storage, preparation and serving, and cooling and reheating.

Sanitary Facilities and Pest Management

Employees will cover all aspects of cleaning and sanitation in a practical, applicable manner. They'll also learn about pest management and how to keep pests out of the operation.

Finally, your employees will cover the way to keep training ongoing, to keep food safety working in every location.



ServSafe leads the way in providing the restaurant and foodservice industry with an up-to-date, comprehensive food safety training and certification program.

You can feel safe knowing that our program is recognized by more jurisdictions than any other food safety program including the Ohio and Kentucky Department of Health. **That is because ServSafe is the highest standard in training and certification.** It is a mindset and the means to ensure your operation does the right thing— protecting your customers and your business.



Limited Seating

SIGN UP TODAY

740.351.3171 or 866-672-8778



Shawnee State University

FOR MORE INFORMATION:

Shawnee State University
Office of Business and Industry Training
940 Second Street
Portsmouth, OH 45662-4344

Phone: 740.351.3171
Toll Free: 866.672.8778
Fax: 740.351.3591
Email: twalters@shawnee.edu

To register: Fill out this form and return it with the \$275 registration fee to Shawnee State University, Attn: Tracy Walters, 940 Second Street, Portsmouth, OH 45662. Make checks payable to: **Shawnee State University**.

Or simply call 740.351.3171

Name: _____

Home Address: _____ City _____ State _____ Zip _____

Phone: _____ Email: _____

Company: _____

Company Address: _____

Company Phone: _____ Fax: _____

Visa/MasterCard/Discover (Circle one) # _____ Expiration Date: _____

Security Code: _____ Check enclosed \$ _____

Bill My Company (PO #) _____

Shawnee State University
940 Second Street
Portsmouth, Ohio 45662-4344
Business & Industry Training 35-2433



ServSafe Food Safety Certification Training

at
Shawnee State University

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